Restaurant

Lesson 24 すき焼きについて説明する Have you tried sukiyaki before?

Conversation

Waiter : Have you tried sukiyaki before?

Customer : I've only had the shabu shabu at this restaurant before. Is it completely

different?

Waiter : It differs slightly. Let me show you. First, the thin slices of beef are fried in the pan.

> When it's almost cooked you pour over the sukiyaki sauce. Then you arrange the rest of the ingredients in the pot and ladle over more of the sauce. Don't place the

konnyaku noodles beside the beef as it can make the meat tough.

Customer : Do I crack the egg on top?

Waiter : The egg is actually used as a dipping sauce.

You beat the egg in this dish, and with the chopsticks

you dip the ingredients into the egg before eating.

: Into the raw egg? Customer

Waiter : It is ok to eat these eggs raw, they are

very fresh and delicious!



※日本語訳は3ページ目にあります

Language Focus

今までにこれを調理したことがありますか? Have you cooked this before?

調理法を説明いたしましょうか? Shall I explain how to cook it? 調理法を説明させてください。 Let me explain how to cook this.

If you need some help just ask. もしお手伝いが必要でしたら呼んでください。

調理法を説明してくれませんか? Can you explain how it's cooked? Is it difficult to cook?

I may need some help cooking it.

It's ok to eat the raw egg?

Isn't it dangerous to eat raw eggs?

調理するのは難しいですか?

調理するのを手伝ってもらわなければならないかもしれません。

生卵は食べられますか?

生卵を食べるのは危険ではありませんか?

Vocabulary and Pronunciation Practice

牛の を割る crack raw 油で炒める 固い fry tough

薄い ~をきちんと並べる thin arrange

noodles 麺類 dangerous 危険な

Lesson 24

Have you tried sukiyaki before?

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Practice

Match the definitions to the words on the right.

- 1._____ yummy, pleasing to the senses, especially taste or smell
- 2. _____ to be unlike, dissimilar
- 3._____ small in amount or degree4. to place in proper, desired, or convenient order
- 5._____ to stir vigorously
- 6._____ at risk, causing harm, unsafe
- 7._____ not cooked
- 8. _____ to break with complete separation of parts
- 9._____ to cook in a pan usually in fat or oil
- 10. long handled utensil used for scooping liquid
- 11. _____ not tender

- a. crack
- b. raw
- c. arrange
- d. dangerous
- e. beat
- f. fry
- g. differ
- h. slightly
- i. delicious
- i. ladle
- k. tough

Listening

Listen to the following conversations. What does the customer want?

Conversation 1: _____

Conversation 2:

Conversation 3: _____

Conversation 4:

Conversation 5:

Roleplay: Use the following information.

- 1. How do I turn down the heat?/ Use this control here.
- 2. Another order of the beef please?/ Coming right up!
- 3. Are there dipping sauces available too?/They are listed right here.
- 4. Watch out that the fat doesn't splash./ I'll be careful, thank you.
- 5. Shall I explain for you?/ Please, I'm not sure what to do.
- 6. Do you eat raw eggs in your country?/ Definitely not.

Conversation 日本語訳

ウェイター: すき焼きを食べたことがありますか?

客:ここでしゃぶしゃぶを食べたことならあります。全く違うものなんですか?

ウェイター: 少し違います。やってみせましょう。最初に、薄く切った牛肉を鍋の中で炒めます。だいぶ火

が通ったら、すき焼きのタレを注ぎます。それから鍋の中に残りの具材を入れて、お玉でタレをその上にかけます。肉が固くなるので、しらたきは牛肉の横に入れないでください。

客:その上に卵を割るんですか?

ウェイター: 実は、卵はつけダレなんです。この皿の中で卵を溶いて、食べる前に箸で具材を卵にくぐら

せます。

客: 生卵にですか?

ウェイター:この卵は生で食べても大丈夫です。とても新鮮でおいしいですよ。

Listening Conversations:

Conversation 1:

Customer : What's the best way to arrange the ingredients?

Waiter : If you do it like the image on this menu, it's a good arrangement.

Conversation 2:

Customer : May I get another egg for dipping? Waiter : No problem, but it will cost extra.

Conversation 3:

Waiter : Yes, madam?

Customer : Can we get an order of udon noodles to cook in the leftover broth?

Conversation 4:

Customer : How do you control the heat? Waiter : The dial is right here, sir.

Conversation 5:

Waiter : Can I help you?

Customer : May we have some more sukiyaki sauce, please?

《日本語訳》

会話1:

客: 具材をどう配置するのが一番いいですか?

ウェイター:このメニューの写真通りにしていただくのがいい配置です。

会話2:

客: つけダレ用に卵をもう1つもらえますか? ウェイター: はい、ですが追加料金をいただきます。

会話3:

ウェイター: お呼びでしょうか?

客:残ったタレで調理する用に、うどんをもらえますか?

会話4:

客:どうやって火力を調節するんですか?

ウェイター: つまみがこちらにあります。

会話5:

ウェイター: どうなさいましたか?

客: すき焼きのタレをもっともらえますか?